

# Andeluna 1300 Chardonnay



## THE FACTS

**COUNTRY:** Argentina

**REGION:** Mendoza

**APPELLATION:** Uco Valley

**CEPAGE:** 100% Chardonnay

**WINEMAKING:** Fermentation with selected yeasts takes place in stainless steel, temperature-controlled tanks. The wine does not go through malolactic fermentation or see any oak during the winemaking process.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** Unoaked. No malolactic fermentation

**ANNUAL PRODUCTION:** 7,000 cases

## THE STORY

ANDELUNA is a family-owned winery located in the rocky region of Gualtallary, Tupungato, Mendoza in the foothills of the Andes mountains of Argentina. The name Andeluna was created from merging two concepts - ANDE comes from the ANDES mountain range where you have a combination of mountain, unique soil, water, altitude and man's knowledge; and LUNA is moon in Spanish, a place of inspiration and magic, both indispensable ingredients for the creation of a great wine. Originally founded in 2003 by Ward Lay, a North American investor, the winery is now owned by the Barale family since Lay's passing in 2011. Jimena Lopez is Andeluna's winemaker and Manuel González is the enology consultant.

## THE ADJECTIVES

**AROMAS / FLAVORS:** White fruits, pineapple, and pear

**MOUTHFEEL:** Balanced and elegant with a long finish.

## THE SELLING POINTS

**SUSTAINABILITY:** Certified Sustainable, Vegan, Green Practicing

